



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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FISH PRODUCTION HIGH, PRICES REASONABLE, KRUG DECLARES

Secretary of the Interior J. A. Krug today said that satisfactory production levels and comparatively reasonable prices prevailing in the fishing industry provided at least a partial solution to problems created by current high prices of meats and eggs.

A report from the Fish and Wildlife Service shows that the production of fresh fish is now at **its peak** for the year and that many popular varieties are selling at reasonable prices.

"The use of fish as an alternative for meat," Secretary Krug said, "will also serve to alleviate the critical grain situation in some measure because cereal required for shipment abroad is not needed in the production of fishery products.

"The equipment of the United States fishing industry is, in general, better than it has been in many years, and if the nation demands substantial additional production from the industry, there is little doubt that this additional production can be readily obtained.

"Fish and other seafood are among our most nutritionally valuable foods. Since this is so, housewives, hotels, restaurants, and other food-dispensing institutions would do well to look to the fishing industry for an increasing part of their protein food needs," the Secretary declared.

The Fish and Wildlife Service report shows that:

Retail prices reported by the Massachusetts Department of Agriculture for Boston for the last week in August show important fishery items generally about equal in price and in a number of cases like haddock, lobster, oysters, and mackerel slightly lower than a year ago.

The New York City Department of Markets reports retail prices for the week ended August 28 considerably below those in effect at the end of January for cod, flounder, haddock, and mackerel.

A survey of various wholesale markets shows prices generally about the same as those of a year ago with many important items lower.

Wholesale market receipts in New York City as reported by market news offices in that city for the first eight months of 1947 show 144 million pounds of fishery products received compared with 162 million pounds for the comparable period of 1946. Wholesale prices reported were about the same to a shade higher. Lower prices were reported for mackerel.

Boston landings to August 30 this year totaled 142 million pounds compared with 86 million pounds a year ago. Wholesale prices reported for the latter part of August were about the same as a year ago with some important species such as haddock, whiting, and rosefish reported lower than a year ago.

Seattle wholesale market receipts totaled 43 million pounds for the eight months of 1947 compared with 51 million pounds in that period of 1946. Prices reported were generally lower than a year ago.

Chicago receipts on the wholesale market amounted to 57 million pounds to August 29 this year compared with 53 million pounds during the comparable period of 1946. Prices in effect during the last week in August were about the same as a year ago.

A general survey made in May 1947 revealed that prices of fish at wholesale had fallen off 28 percent during the previous eight months. Prices of some important varieties of fish had declined as much as 55 percent since October 1946. While other foods remained at high levels, fish had dropped in price below the ceilings established during the war by CPA.

Production of fresh fish during the fall months is usually at its apex. For New York City, cod, flounders, pollock, whiting, clams, crab meat, oysters, and scallops are received in large quantities. New England fisheries produce cod, cusk, flounders, hake, pollock, rosefish, and scallops. In the Gulf, mullet, red snapper, oysters and shrimp are prevalent. The Chicago area receives lake herring, lake trout, pike, sheepshead, whitefish, yellow perch, oysters and shrimp in considerable quantity. South Atlantic species are bluefish, red drum, mullet, sea trout, crab meat, shrimp, catfish and bullheads. In Seattle, sablefish, rockfish, salmon, smelt, clams, crab, and shrimp are in good supply. In California, flounders, barracuda, sea bass, shrimp, and oysters are prevalent.

A survey of frozen fish stocks in public freezers throughout the country on September 1, 1947 showed a total of 132 million pounds compared with 152 million pounds a year ago when stocks were at record levels. Compared with the five-year average for this date, holdings were up 12 percent. Cod fillets, haddock fillets, rosefish fillets, halibut, mackerel, salmon, and whiting were in particularly good supply. Supplies of frozen fishery products are built up during the peak of the runs, and for most varieties, reach a maximum late in the year. Modern methods of refrigeration make possible the preparation of frozen products with flavor equal to that of fresh fish.

For economy, the Fish and Wildlife Service advised, consumers should look for items in abundant supply or for local or lesser known varieties of fresh fish; compare fresh and frozen fish prices. Fillets and steaks are economical because they have little waste and generally involve little cleaning or other preparation.